

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### JAMÓN SERRANO

Castilla y León, ES  
15-20 Month Cured Ham. Tender, Salty, Sweet

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty

#### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild. Creamy

#### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroom, Smooth, Tangy

#### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

#### DUCK PROSCIUTTO

New York, US  
Moultard Dark Breast. Spiced, Tender, Sweet

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

### TAPAS

#### YOGURT PARFAIT

Granola, Strawberries

7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### VEGETABLE BENEDICT

Spinach, Piquillo Hollandaise

7.5

#### SEARED SALMON

Orange Vinaigrette, Upland Cress

13

#### OLIVE OIL PANCAKES

Maple Syrup, Butter

8

#### TUNA CRUDO

Peach, Dill

15.5

#### TORRIJAS

Crema Catalana

7.5

#### PULPO A LA PLANCHA

Peewee Potatoes, Mojo Rojo

15.5

#### MUSHROOM OMELETTE

Salsa Verde

7.5

#### MAHI MAHI A LA PLANCHA

Couscous, Salad

14.5

#### MANGALICA ESTRELLADOS

Fries, Piquillo Peppers, Sunny Egg, Aioli

11

#### MUSSELS AL DIABLO

Lobster Broth, Spicy Tomatoes

13

#### CHORIZO MIGAS

Fried Egg

9.5

#### BOQUERONES

Radish, Piquillos

8

#### SERRANO HAM BENEDICT

Hollandaise

8.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### BRUNCH FIDEOS

Sausage, Egg, Corn, Zucchini

15

#### SHRIMP POLENTA

Chorizo

8

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### GRILLED CHICKEN THIGH

Tahini

9.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### GRILLED PORK BELLY

Aji Amarillo

10.5

#### PIQUILLO HUMMUS

Oregano, Lavash

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### POTATO TORTILLA

Chive Sour Cream

7

#### ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### WATERMELON

Sheep's Cheese, Spicy Honey

9

#### HEIRLOOM TOMATOES

Balsamic Vinaigrette, Pistachio

9.5

#### BABY BEETS

Sheep's Cheese, Oregano

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE ROASTED BRANZINO

Broccolini, Lemon

26

#### PAELLA VERDURAS

Chickpeas, Zucchini, Corn, Carrots, Aioli

half / full / double

18 / 36 / 64

#### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken Thigh, Chickpeas

28 / 56 / 98

#### SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

15.5 / 31 / 62

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Pork Belly

31 / 62 / 108

### DESSERTS

#### FLAN CATALÁN

7

#### CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

8

#### OLIVE OIL CAKE

Sea Salt

9

#### BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

#### TORTA DE SANTIAGO

Peach, Compote, Almonds

9.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CHEF JOSE GOMEZ | CHEF AARON DANIELS | CHEF GIO DE JESUS

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

# WINES BY THE GLASS

## SPARKLING

NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

## WHITE

2023 <b>Mila</b> , Rias Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
NV <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximenez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 <b>Christophe Avi, Agenais</b> , France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Pedro Gonzalez Mittelbrunn</b> , Castilla y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Carineña, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2017 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2023 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2021 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Peninsula, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13	52
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2021 <b>Belinda</b> , Mendoza, Argentina – <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 <b>Alto de la Ballena, Classico</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	4.5	9	36
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5	40
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8	32
<b>Almacenista, 'Gonzalez Obergon'</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	5	40
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	11	66
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	12	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	9	36
		8.5	51

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Añada</b> , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>	14	56
			60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
High. Acid. Wines



# COCKTAILS

**BEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón for the Table 48**

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 13  
Cachaca, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordes Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉ** glass carafe  
São João Brut Rosé, Lillet Rosé, 12.5 50  
Etesia Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager – Spain 4.25 8.5  
Port City, Optimal Wit - D.C. 4 8  
DC Brau, The Corruption IPA – D.C. 4.25 8.5  
Right Proper, Raised by Wolves IPA – D.C. 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non-Alcoholic, CT 7  
Peroni, Lager – Italy 8.5  
Heineken, Light – Holland 7.5  
Pabst Blue Ribbon (16oz) – IL 6  
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5  
Atlas, Blood Orange Gose – D.C. 8  
Bell's, Oberon Eclipse Citrus Wheat – MI 7.5  
Old Ox, Golden Ox- VA 8.5  
Avery, Island Rascal, Passion Fruit Witbier–CO 8.5  
Estrella Damm, Inedit – Spain 11  
Atlas, Ponzi IPA – D.C. 8.5  
RAR, Nanticoke Nectar IPA – MD 8.5  
Flying Dog, The Truth Imperial IPA- MD 8  
Old Ox, Black Ox Rye Porter – VA 9

**CIDERS**  
Austin Eastciders, Original Dry Cider – TX 8  
ANXO , District Dry Cider – D.C. 10  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28